

What is claimed is:

1. A process for producing soybean oil from soybeans comprising:
  - a) heating said soybeans to at least 300°F;
  - b) mechanically pressing said soybeans to separate soybean oil from  
5 soybean meal; and
  - c) heating said soybean oil to a temperature of from about 450°F to about  
500° F under a vacuum to remove free fatty acids from said soybean oil.
2. The process of claim 1, wherein said soybeans are heated to at least  
300°F in less than about 60 seconds.
- 10 3. The process of claim 1, wherein said soybeans are crushed while being  
frictionally heated to a temperature of from about 300°F to about 370°F.
4. The process of claim 1, further including degumming said soybean oil  
following pressing.
5. The process of claim 1, further including bleaching said soybean oil  
15 following pressing.
- 6 The process of claim 1, including the step of crushing said soybeans  
while said soybeans are being heated.
7. The process of claim 1, wherein said soybean oil is heated under a  
vacuum at a temperature of from about 460°F to about 480°F.
- 20 8. A solvent extraction free, caustic refining free, process for producing  
non-hydrogenated soybean oil having an improved frylife comprising:

a) heating said soybeans to a temperature of at least 300°F in less than 60 seconds;

b) crushing said soybeans to form a mixture of soybean meal and soybean oil;

5 c) pressing said mixture to separate soybean oil from said soybean meal; and

d) heating the soybean oil to a temperature of from about 450° F to about 500° F under a vacuum to remove free fatty acids from said soybean oil.

10 9. The process of claim 8, wherein said soybean oil is degummed and bleached after pressing.

10. The process of claim 8, wherein said soybean oil is crushed while frictionally heating said soybeans.

11. The process of claim 8, wherein said soybeans are heated to a temperature of from about 315°F to about 335°F.

15 12. The process of claim 8, wherein said soybeans are crushed while being frictionally heated.

13. The process of claim 12, wherein said soybeans are crushed in less than 30 seconds, while being frictionally heated to a temperature of from about 315°F to about 335°F.

20 14. The process of claim 8, wherein said soybean oil is heated under a vacuum at a temperature of from about 460°F to about 480°F.

15. Soybean oil produced by the process of claim 1.
16. Soybean oil produced by the process of claim 8.